

PAT-NO: JP409149757A
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TITLE: PRODUCTION OF BISCUITS
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INVENTOR INFORMATION:

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ABSTRACT

PROBLEM TO BE SOLVED: To obtain a food good in mechanical compatibility with rotary molders, etc., and good in texture by molding a biscuit dough prepared by adding wheat flour to roasted wheat flour.

SOLUTION: (A) Wheat flour is added to (B) roasted wheat flour to impart a proper viscosity to the dough used in a biscuit-molding process. The component B is used in an amount of preferably $\geq 75\text{wt.\%}$ based on the whole wheats, and gives biscuits (including cookies, crackers, etc.,) enabling to satisfy

the aspects of textures, such as good solubility in mouths and crispy texture.

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